NEW ENGLAND FARMER.

PUBLISHED BY WILLIAM NICHOLS, ROGERS' BUILDINGS, CONGRESS STREET, (FOURTH DOOR FROM STATE STREET.)

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Domestic Economy.

CHOOSING AND DRESSING POTATOES;

Chiefly extracted and abridged from the Cook's Oracle.

The vegetable kingdom affords no food more wholesome, more easily procured, or less expensive than the potatoe; yet although this most useful vegetable is dressed almost every day, in almost every family,—for one plate of potatoes that comes to the table as it should, ten are spoiled.

Choose potatoes of a moderate size, free from blemishes, and *buy them in the mould; they must not be wetted till they are cleansed to be cooked.* Protect them from the air and frost by laying them in heaps in a cellar, covering them with mats, or burying them in sand or in earth. The action of frost is most destructive.

Wash them, but do not pare or cut them unless they are very large,—fill a saucepan half full of potatoes of equal size, or make them so by dividing the larger ones, put to them as much cold water as will cover them about an inch: they are sooner boiled and more savoury than when drowned in water—most boiled things are spoiled by having too little water, but potatoes are often spoiled by too much;—they must merely be covered, and a little allowed for waste in boiling, so that they may be just covered at the finish.

Set them on a moderate fire till they boil, then take them off, and set them by the side of the fire to simmer slowly till they are soft enough to admit a fork,—(place no dependence on the usual test of their skin cracking, which if they are boiled fast will happen to some potatoes when they are not half done, and the inside quite hard,) then pour the water off, (if you let the potatoes remain in the water a moment after they are done enough, they will become waxy and watery,) uncover the saucepan, and set it at such a distance from the fire as will secure it from burning; their superfluous moisture will evaporate, and the potatoes be perfectly dry and mealy.

You may afterwards place a napkin, folded up to the size of the saucepan's diameter, over the potatoes, to keep them hot and mealy till wanted.

This method of managing potatoes is in every respect equal to steaming them, and they are dressed in half the time.

There is such an infinite variety of sorts and sizes of potatoes that it is impossible to say how long they will take in doing; the best way is to try them with a fork. Moderate sized potatoes will generally be done enough in fifteen or twenty minutes.

The Cook's Oracle, in addition to the preceding, gives the following methods of Dressing Potatoes. Although some of the modes described are familiar to every housewife, it is not improbable that some others may be new and prove useful to those who wish to make the most of this *root*, which, as an article of sustenance, is second only to the staff of life.

1. COLD POTATOES FRIED. Put a bit of clean dripping into a frying pan; when it is melted slice in your potatoes with a little pepper and salt, put them on the fire, keep stirring them; when they are quite hot they are ready.

2. POTATOES BOILED AND BROILED. Dress your potatoes as before directed, and put them on a grid-iron over a very clear and brisk fire; turn them till they are brown all over, and send them up dry, with melted butter in a cup.

3. POTATOES FRIED IN SLICES OR SHAVINGS.—Peel large potatoes, slice them about a quarter of an inch thick, or cut them in shavings round and round as you would peel a lemon; dry them well in a clean cloth, and fry them in lard or dripping. Take care that your fat and frying pan are quite clean; put it on a quick fire, watch it, and as soon as the lard boils, and is still, put in the slices of potatoe, and keep moving them till they are crisp; take them up and lay them to drain on a sieve; send them up with a very little salt spread on them.

4. POTATOES FRIED WHOLE. When nearly boiled enough, put them into a stew pan with a bit of butter, or some nice clean drippings;—shake them about often (for fear of burning them,) till they are brown and crisp; drain them from the fat.

Observation.—It will be an elegant improvement to the three last receipts, previous to frying or broiling the potatoes, to flour them and dip them in yolk of egg, and then roll them in fine sifted bread crums; they will then deserve to be called *potatoes full dressed.*

5. POTATOES MASHED. When your potatoes are thoroughly boiled, drain and dry them perfectly, pick out every speck, &c. and rub them through a cullender into a clean straw pan; to a pound of potatoes put about half an ounce of butter, and a table spoonful of milk; do not make them too moist; mix them well together. You may put them into shapes, egg them with yolk of egg, and brown them very slightly by a slow fire.

POTATOES MASHED WITH ONIONS. Prepare some boiled onions, by putting them through a sieve, and mix them with potatoes. In proportioning the onions to the potatoes, you will be guided by your wish to have more or less of their flavor.

7. POTATOES ESCALOPED. Mash potatoes as directed in No. 5; then butter some nice clean scallop shells, or patty pans, put in your potatoes, make them smooth at the top, cross a knife over them, strew a few fine bread crumbs on them. Sprinkle them with a paste brush with a few drops of melted butter, and then set them in an oven; when they are browned on the top take them carefully out of the shells, and brown the other side.

8. POTATOES ROASTED. Wash and dry your potatoes, (all of a size,) and put them into a tin Dutch oven [or any other oven] or cheese toaster; take care not to put them too near the fire, or they will get burnt on the outside before they are warmed through. Large potatoes will require two hours to roast them.

N. B. To save time and trouble, some cooks half boil them first.

9. POTATOES ROASTED UNDER MEAT. Half boil large potatoes,—drain the water from them, and put them into an earthern dish, or small tin pan, under meat that is roasting, and baste them with some of the dripping;—when they are browned on one side, turn them and brown the other,—send them up round the meat, or in a small dish.

10. POTATOE BALLS, [OR MASHED POTATOES ROLLED INTO A SPHERICAL FORM.]—Mix mashed potatoes with the yolk of an egg, roll them into balls, flour them, or egg and bread crumb them, and fry them in clean drippings,—or brown them in a Duch oven.

11. POTATOE BALLS RAGOUT. This is made by adding to a pound of potatoes a quarter of a pound of grated ham, or some sweet herbs or chopped parsley and onion or shallot, salt, pepper, and a little grated nutmeg, or other spice, with the yolk of a couple of eggs; they are then to be dressed as in the preceding No.

12. POTATOE SNOW. The potatoe must be free from spots, and the whitest you can pick out; put them on in cold water; when they begin to crack, strain the water from them, and put them into a clean stew pan by the side of the fire, till they are quite dry and fall to pieces; run them through a wire sieve or the dish they are to be sent up in, and do not disturb them afterwards.

13. POTATOE PIE. Peel and slice your potatoes very thin into a pie dish; between each layer of potatoes put a little chopped onion, (three quarters of an ounce of onion is sufficient for a pound of potatoes;) between each layer sprinkle a little pepper and salt, put in a little water, and cut about two ounces of butter into little bits, and lay them on the top;—cover it close with puff paste. It will take about an hour and a half to bake it.

N. B. The yolks of four eggs (boiled hard) may be added; and when baked a table spoonful of good mushroom catsup poured in through a funnel.

NEW POTATOES. The best way to clean new potatoes is to rub them with a coarse cloth, or a flannel, or a scrubbing brush. They are, however, poor, watery and insipid till they are about two inches in diameter, or have nearly or quite obtained their full growth.

Correspondence.

SWINE.

To the Editor of the New England Farmer,

SIR,—The swine or hog is a valuable and useful animal and a number of them is almost as necessary for the farmer as a stock of cattle.—Hogs are not only valuable on account of the meat and fat they afford for the market and home consumption but highly useful in the business of making manure.—It is an indisputable fact that by proper care and attention, a greater quantity of good manure can be made from swine than in any other way with the same expense.

Much exertion has been made within a few years to make our hogs better by introducing new kinds and crossing different breeds and in some instances they have been essentially improved but in others wretchedly depreciated.

A kind have lately been introduced into this

vicinity denominated the English breed. I am one among many others who have incautiously ventured to make trial of them to my great disadvantage as they turn out to be inferior in every point to any that I have had before them. I can with the same expense make one of my old sort weigh at least one hundred pounds more than one of the new kind so that upon a moderate calculation there is a loss of not less than five dollars in each hog of the English breed.

Much credit is due to the committee on swine at our last cattle show on account of their decision between the competitors for premiums.—The gentlemen composing this committee are well known to be practical farmers and well qualified to perform the duty assigned them.—Their judgment was decidedly in favor of the larger kind of hogs in preference to those mouse eared chubs which are to be seen in many of our styes more resembling woodchucks than swine.

The credit of this famous kind of hogs is undoubtedly sinking in this vicinity. Several of my neighbors have lately expressed their disapprobation of them and their preference to a larger kind as being better and much more profitable.—I am determined to be rid of them as soon as practicable and for time to come be contented with my old sort until I have better evidence than I had before that a new kind is preferable.*

Swine must have suitable food and enough of it, together with good care and attention in order that they may do well and be profitable. They should always be attended by the same person for if one takes the whole care of them, he will better know what they most need and how much to give them. They should never have any more given them at a time than they will readily eat with a good relish, for if they have more than this it will cause them to become dainty, and lose their appetite, so that frequently they will eat but little more than enough to keep them alive.

The practice of grinding cobs or ears of corn, for hogs, to me, appears to be worse than useless; and were it wholly dispensed with, I think we should see better hogs and hear less complaint about their being dainty and doing so poorly. It is a fact, which I have proved by actual experiment that hogs which have for a considerable time been fed upon good meal, will not at any rate eat that which is made of clear cobs, and very unwillingly that which is made from ears of corn.

My method of feeding hogs is to boil potatoes night and morning during the winter and spring, with which I put a small quantity of meal and give it to them which makes them grow and do well. Through the summer I give them the wash of the dairy, and about the first of September put them to fatting, and give them as much meal as they will eat; and in this way I can make as good pork as any of my neighbors.

A FARMER.

Worcester, May, 1824.

* This statement gives a view of the subject very different from that to which we have been accustomed. We have been told by experienced agriculturists that the breed of swine, originally introduced into this country from England, and which had its origin we believe, from the celebrated Bakewell, has proved a great benefit to agriculturists. That very correct and scientific cultivator, Dr. Fiske of Worcester, stated (in a piece originally published in the Worcester Spy, and republished in the New England Farmer, vol. i. page 107,) as follows:—"My hogs are of the genuine Bedford breed so called in England, and experience has proved to my satisfaction that this breed is far the best that has been introduced into this country. They are quiet in their nature, fat easy, and with little expense or trouble. I have had some weigh at 12 months, about 340 lbs.; and a considerable number, at 18 months old, 400 lbs."

It is possible, however, that the breed, originally excellent, may have deteriorated *for want of crossing*. "Breeding *in and in*" as it is technecally called, will, in time ruin any breed. See N. E. Farmer, vol. i. page 270.—*Editor N. E. Farmer.*

CATERPILLARS.

To the Editor of the New England Farmer,

SIR,—As this is the season for the young caterpillar to commence its ravages on our fruit trees, it seems the most proper time to check its career. This may be very easily and at the same time, *effectually* done by adopting the following plan.

When the sun is within half an hour of setting in a cool evening by the help of portable steps, ten feet in height, the operator (who by the by will have no need of "spirits of turpentine, fish oil, lighted birch bark," &c. &c.) after coming at the nests will have simply to apply (do not shudder gentle reader) his fore finger and thumb, or if more convenient, his whole hand, and in an instant crush their little commonwealth to atoms!

By the above method, with the occasional use of Mr. Pickering's brush, when the nests could not be otherwise approached, I commonly extirpate these foul interlopers before their size exceeds one fourth of an inch in length, and should feel confident of getting rid of them in toto, if my orchards were not in the neighborhood of the sluggard whose orchards are, each succeeding year, swarming with the above vermin, which, while in the moth state, will deposit its eggs as well on my trees as on those they had so recently robbed of that beautiful and necessary clothing, their foliage.

While on this subject, permit me to ask, if the remedy mentioned in a late New England Farmer was meant to apply to the worm, known in this country by the name of caterpillar; or the canker worm? for as the former is already *up* before it emerges from its cell, I am at a loss to conceive what benefit "a sod of earth" can be, in preventing its future operations. W.

F———g, May 4, 1824.

BY THE EDITOR. We have, repeatedly expressed our opinion that a "sod of earth" will not prove of any use against caterpillars, and do not believe they would prove any more efficacious against canker worms. See New England Farmer, vol. ii. page 262, 290.

PEACH TREES.

To the Editor of the New England Farmer,

SIR,—In looking over your valuable paper from its commencement, I find no account of an insect which has greatly injured my young Peach Trees this season, but I presume it is that pest called the 'borer'. Its depredations are generally committed in the main trunk of the tree, at from 18 inches to 4 feet from the ground. Observing the trees to look sickly I was induced to search for the cause, when I noticed several places, where the gum was oozing out through very minute orifices in the bark; this lead to further investigation, on which, I discovered an unctuous mass of white matter between the inner bark and the wood, which, I presume is the larvæ of the insect; around this deposit the wood and bark had turned of a dark brown color, and were evidently in a state of disease. I am convinced this must be the cause of the failure in the trees, but I am at a loss for a remedy, which is the cause of this communication.—Perhaps you, sir, or some correspondent, may do others, as well as myself, a favor by pointing out a preventive or cure for the evil. I would observe, that there are no worms below ground, that having been duly attended to.

Yours, &c. A SUBSCRIBER.

Lynn, Mass. May 12, 1824.

Our correspondent in "*looking over*" our paper, must have *overlooked* some of its articles. In vol. i. p. 107, he will find the shells of walnuts recommended, and in pages 187 and 317, of the same volume he will perceive other remedies prescribed for this disorder. Again in vol. ii. pages 241, 281, and 291, he may find modes of extirpating the *borer* recommended. How far any of them may prove successful we cannot say any thing more than has been said by those from whom we derived our information on the subject. We wish those prescriptions might be faithfully tried, and if any thing farther can be suggested should be happy to publish it.

CIRCULAR.

CITY OF WASHINGTON, 6th May, 1824.

SIR,—The importance of the subject, will I trust, authorize the liberty I now take to address you;—being impelled by a motive of no less force, than a full conviction that I have discovered an improvement in the management of the COTTON PLANT, by which the malady called the *rot*, so often destructive to the hopes of the Planter, and that hitherto seems to have baffled all attempts to arrest its ravages, may be prevented—the maturation accelerated, and the crop increased;—withal so economical in the execution, as to promise general utility. And as it is desirable to inspire confidence in the efficacy of the process by affording *practical inferences* before proceeding to the simple details, I crave your attention to the following remarks, that are intended to elucidate the principles upon which the discovery is founded, and exhibit the *rationale* of the effects of its application.

On examining the staple of mature Cotton with a high magnifier, it will appear that the filaments are *tubular*, having lateral *pores* or *cells*, communicating with the longitudinal tubes, and containing an unctuous substance, which must be extracted or decomposed, before the article can be made to receive a permanent dye,—a due and regular secretion of this unctuous matter, is deemed essential to the health and vigor of the capsule or pod. When those minute vessels in the green and tender filaments become ruptured or greatly distended, a morbid state of action ensues, which may be considered as the predisposing cause of the *rot*; and a further investigation of the physiology of the Cotton Plant will lead to the conclusion, that this cause is induced and the disease excited, by an excess of stimulus or undue absorption of crude aqueous sap—promoted by sudden changes of temperature, copious rain, es-

pecially after drought or extreme luxuriance.—Thus affected, the *proximate* cause may be imputed to a peculiar humid state of the atmosphere—to the action of insects or other external agents.

Each species of the Cotton Plant generally cultivated in the United States, and of necessity treated as an annual, may be found in climates more congenial, or where indigenous, a *persisting* plant, capable of production for several years. The Alburnum or Sap-wood, comprising the entire stem, with the exception of a small portion of pith, although the product of our short seasons, has a firm texture, and is replete with a variety of tubes, through which the sap ascends from the remotest fibres of the roots to the leaves; and descends through the bark. In this capacious *vascular system*, owing to the dwarf stature of the plant and other causes, a powerful capillary attraction is ordinarily excited; producing a copious and rapid flow of sap, a correspondent increment of wood, and a constant succession of flowers and capsules; a portion of which do not arrive at maturity.—Now if the circulation of sap is stopped in its descent through the bark, it must necessarily be subject to less violent action upon any excess of stimulus, and more perfect elaboration in the branches and foliage, by a protracted exposure to light, heat and other influences of the atmosphere; while the leaves, exercising their proper functions, perspire or evaporate the excrementitious and aqueous parts; the remainder thus modified, or prepared for organization, is absorbed and evolved by the flowers and capsules; rendering them at all times vigorous and able to withstand the vicissitudes of seasons, action of insects,—and to repel the formidable parasitic tribe that float in the atmosphere, ready to fix upon weak or diseased vegetation, and complete its destruction. Moreover, the plant being, in a great measure, deprived of the means of propagating the *viviparous* or *wood* progeny, its energies are directed to the *oviparous* or *sexual*; accordingly, the main force of vegetation is employed to increase and perfect the crop.

You will now understand, Sir, that the improvement before stated, consists in obstructing the circulation of the sap in its descent through the stem or branches of the Cotton Plant, without deteriorating the Alburnum or Sap-wood—that this may be effected by an annular excision of the *cortex* and *liber*, or outer and inner barks.—And the process on which I rely for the most efficient and economical application of the discovery, is, with an instrument I denominate a Decorticator, that will, at a single operation, decorticate a cylinder or annular strip of the bark, and completely detach the same, leaving the Alburnum entirely bare; and can be managed with such facility, that a common labourer, it is believed, will be able to operate upon one or more acres in a day. This instrument has some resemblance to the common *forceps*, in each limb of which are two knives of an elliptical form, for making the *horizontal* incisions, set parallel, and at such distance as the width of the excision may require; between each in the centre, is fixed an *incisor*, for making the *vertical* cuts, having its edge at right angles, and even with the edges of the horizontal knives. The operator grasps the stem with the instrument, and by a gentle pressure, which a spring between the handles enables him to regulate, the strip to be removed, is divided on each side, when by turning the instrument round the stem, the horizontal incisions are completed, and by the same operation the incisions detach the bark. To prevent an accumulation of bark between the knives, that would obstruct their operation, or consume time in removing, *springs* are fixed at each end on a level with their edges, and extending to the incisor, where they give way on a slight pressure; when that ceases, they return to their former position and throw off the bark. For a more particular description of this instrument, you are referred to the *American Farmer*, in which, by the patriotic and friendly exertions of John S. Skinner, Esq. of Baltimore, the indefatigable Editor of that invaluable vehicle, a *fac simile*, or drawing of full size, with ample references for its construction, will shortly appear.*

It will readily occur to you that the results of *single* experiments in Agriculture, often prove no more than what relates to a *single season*, to *one soil*, *one climate*, and *one mode of culture*; and the axiom may be applied to the present subject, which opens a field where great uncertainty of data must necessarily exist. It is from this consideration, Sir, that I am induced to solicit that the merits of the discovery may be submitted to the test of varied and multipled trials, under your auspices, the approaching season; and with great deference offer some suggestions as an outline for your government.

The first and most important point to be ascertained, is the period most suitable to obstruct the sap, in order to promote the highest state of improvement in the crop, and at the same time effectually guard against the *rot*.—For this purpose a number of rows in a cotton field should be appropriated expressly for experiments;—commencing with one row when the flower buds appear on the first tier of branches—with the next when the petals of the flowers on those branches are first expanded; continuing to decorticate other rows successively at every *marked stage of growth*, 'till the crop approaches to maturity—leaving *untouched*, alternate plants in each row, as *standards* for comparison. There may possibly be periods when the bark will not peel freely; in that case the operation should be deferred 'till it can be easily and completely detached, so that no fibre be left to connect the circulation; nor should there be any shoots or branches permitted to remain between the roots and the excision, unless they are also decorticated.

Should you be disposed to extend the operation to *acres* or *fields*, the period I shall assume as most likely to produce the desired results is, when the plants are in full foliage, having the most part of the flower buds formed, that may be expected to come to maturity, and before the fecundating process has generally commenced; as the organs of fructification will be greatly invigorated, and, of course, fewer abortive pods.

The necessary width of the excision of bark, presents for the next enquiry; and on this point so much depends upon the luxuriance of the plant and the period when decorticated, that experience only can determine. It will be inexpedient to expose more of the Alburnum than necessary; and probably one-fourth of an inch may be assumed as the medium, to prevent a union of the barks and a restoration of the circulation, before all the benefits from the process are realized.

I would further request, that your attention may be directed to plantations where no danger is apprehended from the *rot*, particularly to the *black seed* species, which, though not affected by that malady, except in peculiar situations or in consequence of long continuance of wet weather, is subject to a *rust* that destroys the foliage, causing the pods to shrink or perish; and also to a *blight*, that shews itself in dark spots on the capsules; these, by whatever more correct names they may be distinguished, are both active members of the *parasitic* family—the *effect* of a diseased state of the vessels and not the *cause*. And probably may be repelled by the increased vigor imparted by decortication.

It should be kept in view that the black species is more disposed to produce *wood* than the green, especially on deep carbonaceous soils, such as *swamps* and *marshes*; indeed so much so, as to become very unproductive from its exuberance and profusion of *wood buds*. There are strong reasons for concluding, that this disposition may be changed, and flower buds produced more abundantly, if the plants were decorticated at an early period, or as soon as there was sufficient *stamina* in the stalk to bear the operation. The prospect of an accelerated maturation, will, I trust, elicit attention to decorticate this species, even on the sea islands.

As you may be unprovided with the instrument above described before the season for operating commences, one of the following description I presume may be conveniently within your reach. Insert into a *haft* the blades of two knives a quarter of an inch apart, or the width that may be deemed necessary, having their edges parallel and even. With such an instrument two horizontal incisions are made at the same time; when the operator should divide the strip by one or two vertical cuts, and children might follow and detach the bark with their fingers. Although this method will require more than double the labour, and, without great care, less likely to be well performed than with a decorticator properly constructed, yet it is believed that considerable progress may be made in a day.

It remains to be stated that Letters Patent have this day been issued according to law, granting me the exclusive right to the improvement here announced. And I hereby give you a license to make use of said improvement to any extent that may suit your pleasure or convenience, for and during the present season. At the close of which, namely, after the first day of November next, I shall be ready to recieve overtures and to treat for the disposal of the right of said improvement, either for the State in which you reside, for Districts, or to individuals.

With sentiments of high respect
and consideration, I am, Sir,
Most faithfully yours,
SAMUEL WYLLYS POMEROY.
Of Brighton, Massachusetts

* See American Farmer, vol. vi. No. 8.

From the United States Gazette.

On the Manufacture of Straw and Grass Bonnets.

No. V.

The celebrated English statesman and orator, Mr. Windham, asserted in the House of Commons, that 'Cobbett deserved a Statue for what he had done in the United States.' He referred to his first visit, in 1793, when he came to try his fortune among us, to his great exertions, to promote the cause of England, and to his abuse of the French nation, and of some of the greatest and best men in this country. Instead of erecting a statue, to him, he was put in Newgate in 1810, for two years, and fined one thousand pounds to the King, merely for publishing '*that British soldiers had been whipped in the heart of England, under a guard of German bayonets.*' His zeal in the bonnet business certainly entitles him much more to a statue from his countrymen, than his political conduct, either in England or the United States; and he cannot fail of being remembered honorably, for the source of wealth which he has laid open for his countrymen. He says, (June, 1823) "I know they (the English bonnets) will go to America. I know they will beat the Leghorns in the West Indies, in South America, and in the United States; but the thing of all things I should like, is to send a box of hats and sell them at Leghorn! In his Register of December 19, 1823, he says that the people of Norfolk and Suffolk have taken the lead in the valuable manufacture, and the town of Bury St. Edmunds is sending out teachers to instruct the rest of the country.' He is safe in saying that the English will beat the Americans, because it is probable that Congress will not follow the example of England, by encouraging the manufacture of the article in these states. They will do what the writers of England wish and say they ought to do, that is, lay no duties, let trade "regulate itself."

Thus the trade will be completely turned upon us. We first sent New England bonnets to old England; and she will hereafter deluge us with them; and together with the capital with which we in effect supply the British manufacturers, to the great injury of our native importers, by allowing long credits on importations; and by the disposal of their flimsey *made-for-auction-goods*, at public sale on their account, will contribute to the drain of our cash from us, and continue the chain, which the British statesmen boast, they have entwined around the necks of the Americans.

Our fellow citizens of the south, are in particular, interested in patronizing the cheap American straw and grass bonnet manufactory, to enable the people of the north to purchase their grand staples.

Tobacco, will not now pay for cultivation, and there is no prospect of any change taking place in the price for the better: for accounts which may be relied on, state, that at the close of the year 1823, the stock in Europe amounted to 75,000 hhds.—that is 10,000 beyond the demand for one year. Nor can more be said for *Cotton*. The planters of South Carolina and Georgia, ought to reflect upon the fact, that twelve years since when their export of cotton did not amount to more than half, (if so much,) as that during the last year, their receipts were far greater than at present. Friend Cropper of Liverpool, did indeed, by a most fallacious statement, last year, induce the planters to believe, that the supply would not be equal to the demand, and for a few months, the effect was, his receiving large consignments, the thing he wanted, but the bubble soon burst, and now it seems, that new rivals in the cultivation of cotton have started up, in the independent colonies of South America, and of Mexico. Several cargoes of the article from Santa Martha, and of Carthagena, have been imported into Philadelphia, and sold at 17 cents: it was eagerly purchased by the spinners, being soft and silky, and the staple as long and fine as that of the best Sea Island. The Spanish colonies, are our rivals at home: a more distant, but no less formidable competitor in the European market is that extraordinary person the Pacha of Egypt, samples of whose good cotton have been received in the United States, and who, having the power will doubtless accomplish that which he has declared he would do, "cover the earth with the cotton plant from Cairo to the Cataracts of the Nile." His first shipment of several thousand bales was a short time since stated by a Manchester Commission house, to their correspondent in Philadelphia, to be on the way to England. The people of New England, take the cotton from the south, and they would take a great deal more, if Congress would increase the duty upon fine cotton fabrics, and upon coarse woollens; and justice demands that the ladies and men of the south should wear the fine grass and straw bonnets of the north. What a glorious sight would it be for 1000 ladies of South Carolina to appear during their annual carnival in Charleston, and especially on the race course, covered with them!!! That would be truly an act of patriotism. It would be proper conduct in the daughters and grand daughters of women, whose high eulogy will be pronounced by future historians, and who during the American war, so nobly submitted to the greatest privations, to bodily and mental sufferings, for the glorious cause of their country, and often supported the drooping spirits of their husbands, lovers, and sons, in the trying scenes to which they were exposed; and who while prisoners in Charleston, refused to dance at balls with the elegantly dressed British officers, and accepted as partners, their captive countrymen with thread bare coats!

Besides, is it not better policy to make this reciprocal exchange of a raw material for an elegant article of dress, than to send their money to Leghorn for hats? Cotton, the Leghorners do not want, for they raise what they require, in their own country. But the cry is, that "the manufacturers will impose, and charge two prices if encouraged by increased duties on foreign goods. Such fears are groundless. The fact of the high prices they charged during the late war will not happen again; and even for those prices an apology may be offered, by referring to the well known fact, that farmers, planters and merchants always avail themselves of a scarcity in the article they have to sell, by taking as much as they can get. The cotton planters themselves did not refuse at one time 50 cents a pound for Sea Island cotton, and 30 cents a pound for Upland: they would gladly get those sums again, but *the game is up*: nor did the Tobacco planters refuse in the year 1818, $110 and $120 per hhd. for their tobacco: they would take those sums to-morrow. Such is human nature. High prices for cloths, or other domestic articles of manufacture are not again to be expected, although protected by duty; for the *invariable result will be*, as long since stated by A. Hamilton, that competition will reduce prices even below those of the imported article; and at the same time, the American fabric will be far better in quality than the foreign. Coarse muslins, hats, leather, chemical medicines, paints, and many other articles that might be mentioned, are in proof of both positions. The abundance of Capital, the diminished sources for investing it, and the zeal of our citizens, are a powerful stimulus, to active engagements in manufactures; and if the example of the statesmen of the old world was adopted by those of the United States of *protecting in every possible way, home industry*, they would soon flourish, and prosperity once more be restored to the country.

A Friend to Agriculture, Commerce and Manufactures.

Extracts from the London Farmers' Journal.

ON SALT AS A MANURE.

"*Cheshire, Feb.* 25, 1824.

"In answer to the enquiry of a Yorkshire Farmer, (inserted in your valuable journal for the present week,) respecting "Salt as a Top-dressing for Wheat," I beg leave to say, that I should consider salt, used as a top-dressing, even in a moderate quantity would be fatal to the crop; but if salt had been spread upon his fallows early in autumn, and well incorporated in the soil, there is not a doubt but that considerable benefit would have been derived from it, particularly so if the fallows were in a foul and weedy state, and which owing to the wetness of the last summer was generally the case.

"A CHESHIRE FARMER."

SALT NOT A MANURE.

"I am fearful that the humbug that has gone forth to the agricultural world, 'that salt is a powerful manure,' will have occasioned much dependence and consequently great disappointment, among those whose education has not been such as to enable them to fairly investigate the merits of this subject. Animal and vegetable life is supported by that quantity of food, which is taken up by the absorbent vessels (for I call the fibrous roots of plants by that term;) and the food of each is considered more or less nutritious, in proportion to its solubility.

"Salt operates on the animal system, by promoting a more copious discharge of saliva and gastric juice, (the natural solvents of food,) and which it aids in promoting an increased quantity of chyle, thus inducing a tendency to fatten; acting not as a food in itself, but as a condiment.

"So in using salt as a manure—it is not in itself a manure, but assists, used in moderate quantities, the decomposition of the decaying animal and vegetable matter applied as a compost, aiding them, more quickly to assume that æriform, or liquid state, which is necessary, previous to absorption by the plants, for their vigorous and healthy growth."

REMARK.—Our readers will perceive similar ideas to the above in our paper, vol. ii. pages 210, 249.

FEEDING CATTLE WITH FLAX SEED.

"A correspondent in the Farmers' Journal recommends feeding cattle with flax seed, and says, "the mode which I have adopted was to boil the seed down to a jelly, adding thereto a small quantity of salt, and sufficient pollard and cut chaff to make the food tolerably solid. I began by giving the seed in the proportion of 1 lb. to each beast daily, and gradually increased the quantity to 4 lbs. The cattle were exceedingly fond of it, and throve well."

REMARK.—The foregoing corroborates the assertions of some of our American cultivators, who have found flax seed jelly an excellent ingredient in feed for fatting cattle. See N. E. Farmer, vol. i. ps. 13, 314.

From the American Farmer.

MAPLE TREE SUGAR.

Washington, Pa. April 20, 1824.

DEAR SIR,—The honour done my hotch potch epistle of the 6th of March, by publishing it, was quite unexpected.* It was really intended only for your own eye; and contained as many notions as a yankee pedlar's cart. I am, however, gratified to find you view the sugar tree in the manner it truly merits. It is one of "heaven's choicests gifts," bestowed on our happy country; but like many other blessings, shamefully abused. The farmers near this place sell nearly as much sugar tree, as hickory for fuel. It is equally valuable for this purpose.

I know many families that make from twelve to sixteen hundred pounds of sugar annually, and some go over two thousand pounds. The force required is one man, one boy with a horse and small sled, to collect the water; with occasionally a little extra help. In many instances the females of the family do all the work, except cutting and hauling the wood for fuel. A settlement in the northern part of Ohio, called the "western reserve," has justly obtained much celebrity for making large quantities of sugar. It is almost entirely settled by New Englanders, a people that know how to make the best of every thing. A friend, at my request, has written to his brother, who lives in that settlement, for correct information on this subject; which if obtained shall be forwarded to you. I question much, however, whether any tree in the United States can exceed one that grows on the farm of Amos Walton, of West Bethlam Township, in this county. The produce of this tree for the last three years was as follows: spring of 1822, thirty-five and one half pounds; spring of 1823, twenty four pounds; and this spring twenty-nine and a half pounds; with a small portion of molasses each year. I had the above statement from a member of the family. I am well acquainted with them, and know them to be very respectable. The tree is not of the largest kind, but has a very bushey top. It stands near the head of a spring, without any other trees near it. The quantity made in this county this season falls short about one fourth. The quality very good.

I wish you to send me No. 46, of the 5th vol. of the Farmer, containing Mr, Bates' admirable address. So many of my neighbours borrowed to read this address, that they have literally read it to rags. I am, your's, &c.

ALEXANDER REED.

* Republished in the New England Farmer, vol. ii. page 298.

From the Columbian Centinel.

Mr. RUSSELL,—Presuming on your love of country, and of good Butter I wish you would give place to the following remarks relating to that article; and if every Editor in New-England would do the same, they would benefit themselves as well as their neighbors. Your obedient servant, D.

TO THE BUTTER MAKERS IN NEW-ENGLAND.

The writer of this note could tell a long story about Butter, having been 45 years in the trade, but he will make it very short.

Make your Butter of sweet cream—work out all the buttermilk; put no more salt to it than will make it palatable, for salt has no good effect as to keeping Butter sweet; it is working out all the Buttermilk, and excluding the air from it that will accomplish this very desirable object.

Pack your Butter in handsome, tight kegs, which will contain 20 or 25 lbs.; soak the kegs well in a strong pickle, and then tare them; pack the Butter solid—not in layers as is too often the case. This method of packing Butter gives you a double chance for sale; for being equally handy for home use, if it does not sell in the market, it can be inspected, and will be in order for exportation. But when your Butter comes to market in tubs, barrels, boxes, &c. it can be sold only for home use, for Butter cannot be exported except in kegs.

Many tons of Butter are now on hand made last year, and the year before, the greater part of which must be sold for soap grease, at 5 cents per pound.

This article, if made good, and well packed, would constitute a very considerable commodity for exportation, but foreigners will not eat our rancid Butter. The Spring and Summer Butter must be sold low, for our merchants cannot ship Butter at a high price; for the Dutch and Irish Butter stand in our way, and is very excellent.

The custom of selling Butter in lumps to the traders is a very bad one; every family should first fill a keg, no matter if it does not contain more than twelve pounds, then sell it to the trader; but the other method is ruinous.

I hope some gentleman of education and knowledge of the subject will take it up, for it is very necessary to the welfare of

NEW-ENGLAND.

Grass Bonnets.—"The liberal price," says the Baltimore American, "which was paid about a year ago at the Exchange, by a merchant of this city, for a beautiful grass bonnet, manufactured entirely of domestic materials by a lady of Tioga County, in the state of N. York, we learn has had the happy effect of directing the attention and ingenuity of others in that section of the country to the same branch of domestic manufacture. We are informed that numbers of females and children, are now employed in fabricating grass bonnets, and hats, in imitation of the various qualities of Leghorn, and that the manufacture has been attended with much success. We learn that Judge Drake, of Tioga, arrived in this city a few days ago, by way of the Susquehanna river, bringing with him a bonnet of the most admirable colour, texture rnd workmanship, made by the same fair hands which produced the bonnet first alluded to. A gentleman who has examined and compared it with high priced Leghorn, describes it as far surpassing that or any other he has ever seen."

Cotton Sails.—The editor of the Darien Gazette states that he has been favored with a sample of cotton sail cloth, or canvas, which for beauty and strength exceeds any thing of the kind he has ever beheld; and strongly recommends to ship owners to give it a fair trial, observing that one suit of cotton sails will out last two of Russia or any other canvas that is now in use. The editor of the Gazette further states that he has sailed on board Portuguese, Spanish, Maltese, Sicilian and Greek vessels—none of which had any other but cotton sails, and generally, all their small rigging was cotton.

The schr. Atlantic, bound to Philadelphia, sailed from Darien on the last of April, fitted with a suit of cotton sails.

NEW ENGLAND FARMER.

SATURDAY, MAY 22, 1824.

FARMER'S CALENDER.

MAKING CHEESE.—Although we have heretofore given pretty copious directions on the subject of making butter, we have had little to say relative to cheese-making. But the manufacture of cheese is scarcely less important, and we believe is generally more profitable than that of butter. We shall therefore give some remarks respecting this branch of rural economy, premising, however, that what we shall state is derived from reading or conversation, having had no practical acquaintance with this sort of domestic manufacture. We shall not pretend to dictate, nor even to advise, but hope to furnish some hints, of which those who have the management of dairies may perhaps avail themselves to advantage.

The goodness of cheese, as well as of butter depends much on the quality of the milk; though the season and particular process adopted in making it, also have a very considerable influence upon it in this respect—more perhaps than the material of which it is prepared. We shall, therefore, briefly notice these circumstances; and, as different modes of making cheese are practised in different counties, or places, we shall then concisely state those which are more particularly deserving of notice.

The best season for this purpose is from the commencement of May till the close of September; or under favorable circumstances to the beginning of October; or during the period when cows are, or in general can be pastured.—In many large dairies indeed cheese may be made throughout the year, provided the cows be well fed, particularly in the winter.

With regard to the *rennet*, as no good cheese can be made without it, great attention is necessary in preparing it for coagulating the milk. Strictly speaking rennet is coagulated [curdled] lacteous [milky] matter, or substance found in the stomachs or maws of calves that have been fed only with milk, and which was formerly used in coagulating milk; though it is, in a more extensive sense, applied to *bait*, *vell*, *maw*, or *stomach*, as it is variously termed, which pos-

sesses the same properties; and which is now invariably used for that purpose.

Dairy women usually preserve the maw, and the curd contained in it, after setting them, and then by steeping this bag and curd, make a rennet to turn their milk for making cheese. But a more simple method, and which is equally good in every respect, is to throw away the curd, and, after steeping it in pickle, stretch out the maw upon a slender bow inserted into it, which will soon be very dry, and keep well for a long time. Take an inch or two of the maw thus dried, and steep it over night in a few spoonfuls of warm water, which water serves full as well as if the curd had been preserved for turning the milk. It is said that one inch will serve for the milk of five cows.

In the Bath papers, Mr. Hazard gives the following receipt for making rennet: "When the raw skin is well prepared and fit for the purpose, three pints of soft water, clean and sweet, should be mixed with salt, wherein should be put sweet briar, rose leaves and flowers, cinnamon, mace, cloves, and almost every sort of spice; and if these are put into two quarts of water, they must boil gently, till the liquor is reduced to three pints, and care should be taken that this liquor is not smoked. It should be strained clear from the spices, &c. and when found to be not warmer than milk from the cow, it should be poured upon the cawl or maw; a lemon might be sliced into it, when it may remain a day or two; after which it should be strained again, and put into a bottle, where if well corked, it will keep good for twelve months. It will smell like a perfume; and a small quantity of it will turn the milk, and give the cheese a pleasing flavor. He adds "If the maw be salted and dried for a week or two near the fire, it will do for the purpose again almost as well as before."

Another receipt is as follows: "after the maw has been well cleansed and salted, and dried upon sticks or splints, take boiled water two quarts, made into a brine that will bear an egg. Let it be blood warm, and put in the maw either cut or whole; let it steep twenty-four hours, and it will be fit for use. About a teacup full will turn the milk of ten cows. It should be kept in glass bottles well corked."

The Massachusetts Agricultural Repository gives still another recipe for making rennet, which is as follows: "The rennet is prepared by taking some whey and salting it till it will bear an egg; it is then suffered to stand over night, and in the morning it is skimmed and racked off clear; to this is added an equal quantity of water brine strong as the whey, and into this mixture, some sweet briar, thyme or some other sweet herbs, also a little black pepper and salt petre; the herbs are kept in the brine three or four days, after which it is decanted clear from them. Into six quarts of this liquor four large calves' bags, or more properly called calves' stomachs are put. No part of the preparation is heated, and frequently the calves' bags are only steeped in cold salt and water.

But whatever kind of rennet the dairy woman may choose to prepare, it should be remembered that this animal acid is extremely apt to become rancid and putrescent, and that great care is necessary to apply a sufficient quantity of salt to preserve it in its best state. The rank and disagreeable taste too frequently found in cheese is frequently caused by the rennet's having been badly preserved.

It has been observed by Dr. Anderson that it is generally supposed that the goodness of cheese depends almost entirely upon its *richness*; by which is meant the proportion of oily matter, whether natural or adventitious, that it contains; nothing, however, he says is more certain, than that this does not depend upon this circumstance. *Parmesan* cheese is, he observes, in general, deemed, in respect to *sapor*, among the best kind of cheeses that are made; but it contains no remarkable proportion of oily matter. To many palates the small round Dutch cheeses are very pleasing to the taste; yet they are, he asserts, made entirely of skimmed milk. And if softness to the feel, and that kind of consistency which appears mellowed and butyraceous, be the rule for ascertaining the richness of cheese, neither will this be found to depend necessarily on the proportion of oily matter that they contain. "I have seen cheese, made of skimmed milk, that are exactly like the finest kind of cream cheese, which approaches to the taste and consistency of butter; I have seen cheeses made entirely of cream, which had much less of the buttery taste and appearance than the other. In short much more depends on the skill and dexterity of the operator than on the quality of the materials. Many cheeses are made in England of as rich milk as the Stilton cheeses, which seem not to contain nearly the same proportion of cream; and I had lately occasion to notice, that a great many cheeses are made of the same kind of milk with the Suffolk cheese, which have nothing of that horny hardness, and indigestible quality for which these are remarkable. If the taste and consistence that the cheese acquires, when acted on by heat in the process of toasting, be assumed as a criterion for judging of its richness, neither will it be found that this depends upon the proportion of cream that enters into their composition. I have seen very indifferent cheese, that has been made of skimmed milk, which, when toasted, was richer and more pleasing to the palate of most persons, who have tasted it, than very excellent North Wiltshire cheese, which is deemed among the best kinds that are made in this island. From these facts and many other considerations, I am satisfied, that what we call richness in cheese depends more on the particular process adopted in the management, than upon the materials of which the cheese consists. The taste of Gloucester, and that of Cheshire cheeses are very different from each other, though the quality of the milk of which they are made varies very little. The same thing may be said of Stilton and Parmesan cheeses, though the vanity of man, desirous to conceal his own weakness is ever disposed to attribute these peculiarities to soil or pasture, or other circumstances that seem to throw the blame of want of success from off his own shoulders.

(*To be continued.*)

DESTROY INSECTS WHICH INFEST YOUR FRUIT TREES.—The communication of our correspondent "W." relative to destroying caterpillars by *manual* application we think very judicious.—There is another method recommended by Mr. George Webster, of Albany, by which it is said caterpillars and canker worms may be destroyed or driven from the trees they infest. This mode was published in our first volume, page 379, but we will repeat the substance of the recipe. Bore a hole into the tree, put in a little sulphur, and drive in a plug. We know sulphur is peculiarly penetrating and powerful, and perhaps, applied in this way may be efficacious. It may be applied to an elm, wild cherry tree, or any other forest tree infested with insects, for the sake of experiment. We wish very much that Mr. Somebody, or Anybody, would try it, and let us know the result. It is not impossible but that by this operation the *borer*, and other insects which make their lodgments in the *wood* of the apple tree, pear tree, locust tree, &c. may be driven from their habitations.

LAMP TEA KETTLE. The Editor of the New England Farmer has invented and applied to use what he conceives to be an improvement on any methods heretofore made use of for heating or boiling water by a lamp, cooking by steam, frying, &c. by means of heat derived from a lamp.

The lamp is a tin vessel, shaped like a common tin porringer, which will contain about a pint. To this a cover is adapted, perforated with tubes to receive the wicks. The tubes may be of any convenient size, but those which the inventor prefers, after repeated experiment, are about three eighths of an inch in diameter, and project about an inch above the top or cover of the vessel containing the oil. About one eighth of an inch below the top, or upper extremity of the tubes, and seven eighths of an inch above the cover of the oil vessel, is placed, horizontally, a circular plate of tin, of nearly the same diameter with the bottom of the vessel which contains the water to be heated. This plate, (according to the last improvement) is perforated with small holes, like a grater to admit air to the burning wicks, while most of the heat is confined to the bottom and sides of the boiler.

The tea kettle is set, and may be soldered in a case of tin, which extends round it, but does not embrace it so closely as to prevent the heat of the lamp from pervading the sides as well as the bottom of the boiler. The lower end of the rim or case extends about two inches below the bottom of the kettle. One inch of the lowest part may as well be perforated with small holes like a lantern, but this is not indispensable. A small opening or slit, in the lower part of the case is very convenient, through which the tubes of the lamps, and the blazes may be inspected, to see that they do not smoke the bottom of the kettle, which should be prevented. This aperture may, or may not be closed with isingglass. If closed with glass, some of the heat is saved. The wicks are elevated or depressed by a wire for that purpose about the size and length of a common knitting needle, the end of which is introduced into longitudinal slits or apertures in the tubes, between the top of the oil vessel, and the plate of tin before mentioned. The case is set on legs of tin, or other metal, of sufficient length to bring the bottom of the boiler about two and an half inches from the top of the tubes of the lamp.

The tea kettles are more broad and shallow than usual; those which we have made being from 8 to 10 inches horizontal diameter, and two to four inches in depth. The nose of the tea-kettle is placed in the top part, so as not to prevent the vessel from being conveniently set into the case before mentioned.

Before the lamp is put under the boiler it should be lighted with a match, or slip of paper, and trimmed in

such a manner as to yield no perceptible smoke. This may be effected by elevating or depressing the wicks with the wire before mentioned. After the lamp is put under the kettle the wicks may still be altered if they should smoke or give but a feeble blaze. If the blaze is permitted to reach the bottom of the boiler it will leave a black mark or impression, and soon cover or encrust the tin with an integument of soot or lamp black which will impede the transmission of heat to the water, and retard its boiling.

The wicks which I generally make use of are from 5 to 6 inches in length. They may be of cotton, or other proper material, and of such a size as completely to fill the tubes and at the same time slide up and down without difficulty. If they are crowded too tightly into the tubes, the capillary attraction will scarcely operate, and the lamp will burn at best but feebly. If on the other hand they are too small for the tubes, they will be apt to fall out, and in other respects will not operate favorably. The number of wicks, and tubes may be in proportion to the quantity of water, which it is wished to boil, and the speed with which it is desired to effect the ebullition. I have used from five to thirteen wicks, Five wicks, of three eighths of an inch diameter, properly trimmed, and employed, will boil 2 quarts in about 40 minutes. Thirteen wicks will boil a gallon in about 35 minutes. Nine wicks will boil 3 quarts in about 40 minutes. The experiments by which these facts were ascertained were, however, conducted with new kettles or boilers, in which the tin, being new and bright, reflected more caloric and imbibed or transmitted less than the same vessels would do after they had been used and become in a degree blackened or tarnished. If the sides and bottoms of the boilers were varnished or painted black, they would, when new, boil some minutes sooner. A little use, however, obviates any objection from the brightness, and consequent reflection of the tin. After the water is raised to a boiling heat, all the wicks but one or two may be extinguished, by putting them down in the tubes, and the remaining wick or wicks will keep the water simmering at a boiling heat. It is well known to the inventor that the boiling of water by lamps has long been a process by no means uncommon. But the apparatus hitherto used has been expensive, and scarcely effectual for boiling so much as two quarts of water at a time, when common fish oil has been used. Argand lamps may be used but cost too much for common domestic purposes. Alcohol, if burnt in a lamp of sufficient power to raise two or three quarts of water from its common temperature to a boiling heat in any reasonable time, will melt tin, and sometimes the whole mass of combustible liquid will take fire at once, and burn with something like explosion.

This invention does not rest in theory, but has been put in successful operation. Several gentlemen in Boston have made use of lamps and tea kettles constructed according to the principles described above, and are well satisfied of their utility, and the great economy of boiling water for tea, &c. especially in the warmer part of the season, by this contrivance.

A tea kettle, or boiler of this kind has been in use 8 or nine weeks at the shop for the sale of Soda-water, &c. Nos. 1 and 2 Pemberton Hill, Boston, where it is still employed. Mr. Newton, who keeps that establishment, has ascertained that one quart of oil, which costs but 12 1-2 cents, will be sufficient to keep two quarts of water at a boiling temperature for six days, from 9 o'clock, A. M. to 11 P. M. Implements of this kind, may likewise be seen and their uses further explained at the office of the New England Farmer, or at No. 20, Merchants' Row, Boston, at either of which places orders for constructing them will meet a prompt attention.

☞ The Editor hereby gives notice that a Patent for his invention will soon be solicited, and cautions all those who do not wish to render themselves liable to the penalties of the Patent Law of the United States not to make, use, or vend any implement of the same or similar nature with the above described without his licence. He has delayed petitioning for his Patent merely for the purpose of making some further applications of the principle of his invention, which he wishes to describe in his specification.

Mr. Pomeroy's Invention.—We have this day, pages 338, 339, published a circular letter from Mr. Pomeroy, late Vice President of the Massachusetts Agricultural Society, relating to an improvement which he "has discovered in the management of the Cotton Plant, by which the malady called the *rot*, so often destructive to the hopes of the Planter may be prevented." The object of this discovery is of immense importance to that section of the Union, which admits of the culture of the Cotton Plant; and should Mr. Pomeroy's remedy succeed, according to his anticipations, he must rank high among the most distinguished of his country's benefactors.

Mr. Pomeroy has long been advantageously known to his countrymen as a scientific agriculturist.—His Essays on the culture of Indian Corn and Flax Husbandry have been extensively circulated, and met with the entire approbation of those who are the best qualified judges of the subjects of those Essays.—His high standing as an experienced and philosophical Cultivator, will give weight to his opinions, and facilitate the general introduction of his improvements. We wish his success may be as splendid as his objects are praiseworthy and patriotic.

No Political or Religious Controversy in our Columns.—When we commenced our paper, we stated, in substance, that it should not be a vehicle of dispute on any subject of political or polemical nature.—We have however, inadvertently, published, volume ii. page 336, 2d column, a paragraph on the subject of converting Jews, Chinese, &c. which may appear to contravene this prescribed rule of our conduct. But we do not mean to add our sanction to all the sentiments of our correspondents, and due consideration might have led us to reject that part of an article on "Straw Bonnets," which embraced the subject of missions, &c.

New England Museum.—We do not know a place in this city, in which a stranger can more rationally and agreeably spend a leisure hour than in the *New England Museum*, at the corner of Court and Market streets; which ought to be a favorite resort for all who have any taste for the most rare productions of Nature, and the most curious specimens of Art.

Steam Boat Explosion.—A very disastrous explosion took place on board the steam boat Etna, Capt. Robinson on the 15th inst. on her passage from Washington, New Jersey, to New York. The deck of the boat was blown off and the vessel rendered a complete wreck.—There were about forty passengers on board. Three women and two men lay dead on board, some jumped overboard of whom three were drowned and fifteen or twenty severely scalded.

Fire at Harper's Ferry.—A fire took place at Harper's Ferry on the morning, before day break, of the 8th inst. by which a large Yarn Manufactory, belonging to the United States, about 150 feet long and 50 feet wide was destroyed. Loss to the United States from 80 to 100,000 dollars, and to the workmen in consesequence of being thrown out of work from ten to twenty thousand dollars.

CONGRESSIONAL.

In Senate.—Friday, May 7. The Senate resumed the consideration of the Tariff Bill, and on motion of Mr. King, of New York, decided that worsted stuff goods should be subjected to a duty of twenty-five per cent. only.—Yeas 27, Nays 23.

On motion of Mr. Haynes, the Senate voted that blankets should be subjected to a duty of twenty-five per cent. only. Frying pans were exempted from the proposed duty, 29 to 18 cts. The duty on Cocoa was stricken out, and likewise the duty on Russia, Hollands and Ravens Duck, Osnaburg's, Ticklenburgs and Burlaps was fixed at fifteen per cent. ad valorem.—Yeas 34, Nays 16. Woolen goods, the value of which does not exceed 37 1-3 cents per yard, were subjected to no more than a duty of 25 per cent. The duty of four cents per pound on Tallow was stricken out without a division, and the draw back on that article expunged. A duty of ten cents on Oats was added to the bill. The duty of three cents per pound on Flax was stricken out. A specific duty on Prunella Shoes, Laced Boots, &c. was agreed to. The duty on Pepper and Glass Beads was stricken out; but the Senate refused to strike out the duty of 6 cents per bushel, heaped measure, on Coal.

Saturday, May 8. The duty on Chinese Cassia was stricken out; and a duty of two cents per pound imposed on Ginger. The duty on cutting knives, scythes, spades, &c. was so modified as to make it 30 per cent. ad valorem. The duties on Screws and vessels of cast iron were reduced to 30 per cent. ad valorem.

Monday, May 10. A communication, and documents, relating to the Commercial Relations between the United States and Portugal were received from the President, and on motion of Mr. Lloyd, of Mass. ordered to be printed.

The Tariff Bill was again discussed, but it is not possible to give a record of the proceedings in our limits.

Tuesday, May 11, and Wednesday, May 12, were devoted almost altogether to the Tariff Bill.

Thursday, May 13. The Tariff Bill, as amended in the House, was read a third time, and *passed*.

House.—Friday, May 7. The engrossed bill to authorize the creation of five millions of dollars of stock to meet awards of Commissioners under the Florida treaty of 1810, was passed, and sent to the Senate for concurrence.

Saturday, May 8. A bill relative to police regulations for the Capitol, and a bill relative to clearing the Ohio and Mississippi of obstructions to navigation were discussed, but no decision obtained.

Monday, May 10. The long agitated Beaumarchais claim was discussed, and after long debate laid on the table.

Mr. Stewart proposed to bring forward on Thursday next, a resolution for appropriating the annual proceeds of the sales of public lands, and the dividends of the United States' Bank Stock, commencing from the 1st of January, 1823, to the purpose of internal improvements, to be distributed among the states according to their representation, &c.

Tuesday, May 11. Mr. Strong, of N. Y. offered a resolution for appropriating the proceeds of public lands after the 4th of July, 1825, to the support of common schools, and the constructing of public roads and canals.

Wednesday, May 12. A bill respecting a canal in Indiana was debated on, reported, and at length ordered to be engrossed.

A bill for appropriating $20,000 for repairing Plymouth Beach passed the first stage.

Thursday, May 13. An account of the receipts and expenditures of the United States for 1822, with an appendix on the state of the Public Debt at the close of that year was transmitted by the Secretary of the Treasury and laid on the table.

The Tariff with amendments was received from the Senate and referred to the Committee on Manufactures.

A Message was received from the President together with a communication to the House containing a statement of supplies sent from the United States to parts of South America for the use of the squadron in the Pacific Ocean, &c.

FOR THE NEW ENGLAND FARMER.

RECEIPT TO STEW A KNUCKLE OF VEAL.

Altered from Gay, and adapted to the meridian of New England.

For a delicate meal
Take a knuckle of veal;
In small pieces cut it;
In a stewing pan put it?
Salt, pepper and mace
May season this knuckle;
What's join'd to a place,*
With other herbs muckle;
What never stands still,
You may add if you will,
To wit *thyme*, or time,
Which goes well in rhyme,
And doubtless will do
Quite as well in a stew.
Your dish will do scarcely,
Sans onions and parsley,
And more things embrac'd
To suit *men of taste;*
But which all and single,
We cannot make jingle—
Perhaps if we could
They would'nt be good.
If the Cook, all so sly,
Should season it high
Till it bites a man's tongue,
She ought to be hung
Up high in disgrace—
Perhaps lose her place.
The water then turn in
Just to keep it from burning,
The materials cover,
An inch deep, not over;
Then put on a cap,
Sitting tight as a tap,
And keep in the steam,
Or you'll lose all the cream,
Or essence of what
You have in your pot.
Then let it stand simmering
On a fire that's just glimmering,
'Twixt three and four hours,
And then (O ye Powers!)
You will have such a treat
As the nicest may eat.
O yes! at the least
As dainty a feast,
As those who may dine
On a fat ox's chine,
Which Homer declar'd
His heroes oft shar'd;
Surpassing ragouts,
Which Frenchmen might choose.
An Alderman might
Smack his lips with delight
To taste such a dish,
Which an epicure's wish
If ever so craving
Would suit to a shaving;
And which would be fare
Good enough for a May'r.

* Viz. Celery, *vulgo Salary.*

Miscellany.

HONORABLE HUMILITY.

Gen. Bauer, who commanded the Russian cavalry in Holstein, was a soldier of fortune, whose family and country were unknown to every one. When encamped near Hussem, he took a mode of discovering himself, as novel as it was amiable. He invited all his field officers, and some others, to dine with him, and sent an adjutant to bring a miller and his wife, who lived in the neighborhood, to the entertainment. The poor couple came, very much afraid of the summons, and quite confused when they appeared before the Muscovite General. Bauer seeing this, bade them be quite easy, for he intended only to show them kindness, and had sent for them to dine with him that day; at the same time he conversed familiarly with them about the country. At dinner, the General placed the miller and his wife one on each hand, and nearest to him, and paid particular attention to them. In the course of the entertainment, he asked the miller many questions about his family and relations. The miller stated that he was the eldest son of his father, who left the mill he then possessed, and that he had two brothers and one sister. "Have you no other brother?" said the General, "No," replied the miller; "I had once another, but he went away with the soldiers when he was very young, and must have long ago been killed in the wars." The General observing the company much surprised at his conversation with the miller, said to them, "Brother soldiers, you have always been curious to know who I was, and whence I came. I now inform you, that this is the place of my nativity, and you have heard from this miller, who is my elder brother, what my family is." Then turning to the astonished miller and his wife, the General embraced them, saying he was the brother they supposed dead. The General then invited the whole of the company to meet him next day at the mill, where a plentiful entertainment was provided; the General pointed out to his brothers in arms, the room in which he was born, with as much evident joy as if he had been showing the place where he had gained a victory.—*English paper.*

It is the mind that maketh well or ill. The elements of pain and pleasure are every where. The degree of happiness that any circumstances or objects can confer on us, depends on the mental disposition with which we approach them. If you consider what is meant by the common phrases, a happy disposition and a discontented temper, you will perceive the truth of what has been said. A happy disposition finds materials of enjoyment every where. In the city, or the country—in society or in solitude—in the theatre, or in the forest—in the hum of the multitude, or in the silence of the mountains, are alike materials of reflection, and elements of pleasure. It is one mode of pleasure to listen to the music of a theatre glittering with light, and crowded with elegance and beauty; it is another, to glide at sunset over the bosom of a lonely lake, where no sound disturbs the silence, but that of the motion of the boat through the waters. A happy disposition derives pleasure from both; a discontented temper from neither: for it is always busy in detecting deficiencies, and feeding dissatisfaction with comparisons. The one gathers all the flowers, the other all the nettles in its path. The one has the faculty of enjoying every thing, the other of enjoying nothing. The one realizes all the pleasure of the present good; the other converts it into pain by pining after something better; which is only better because it is not present, and which, if it were present, would not be enjoyed. These morbid spirits are, in life, what professed critics are in literature: they see nothing but faults, because they are predetermined to shut their eyes to beauties. The critic does his utmost to blight genius in its infancy: that which rises in spite of him, he will not see; then he complains of the decline of literature. In like manner, these cankers of society complain of human nature and society, when they have wilfully debarred themselves from all the good they contain, and done the utmost to blight their own happiness, and that of all around them. Misanthropy is sometimes the product of disappointed benevolence; but it is more frequently the offspring of overweening and mortified vanity, quarrelling with the world for not being better treated than it deserves.—*Port Folio.*

ANECDOTES.

Some time ago, the clerk of one of the Chapels of Birmingham, previous to the commencement of the service, dirtied his hand with putting some coals on the fire, and unconsciously rubbing his face, besmeared it so as to resemble the son of Vulcan. He turned into the reading desk, where he naturally attracted much attention, which was considerably increased when he gave the first line of the hymn, "Behold the brightness of my face." The congregation could no longer preserve their gravity, and an involuntary laugh burst from every corner of the Chapel.

Napoleon, in his Italian successes, took a Hungarian battalion prisoners. The Colonel, an old man, complained bitterly of the French mode of fighting by rapid and desultory attacks on the flanks, the rears, the lines of communication, &c. concluding by saying, "that he had fought in the army of Maria Theresa." "You must be old?" said Napoleon. "Yes I am sixty or seventy."—"Why Colonel, you have certainly lived long enough to know how to count years a little more closely;"—"General," said the Hungarian, "I reckon my money, my shirts, and my horses; but my years, I know that nobody will want to steal them, and that I shall never lose one of them!"

LEAD PIPE FOR AQUEDUCTS, &c.

THE subscribers being appointed Agents for vending LORING'S IMPROVED LEAD PIPE, have constantly on hand, at their Store, No. 20, Merchants' Row, a supply of different sizes and thickness. The manner in which their Pipe is manufactured renders it superior to the English or any other manufacture, and comes at a less price. Orders for any quantity or size will be executed at the shortest notice.

LINCOLN FEARING & CO.

March 27.

MANGEL WURTZEL SEED.

FOR sale at this office a few pounds of *Mangel Wurtzel Seed*, raised by John Kenrick, Esq., Newton.

April 24.

TERMS OF THE FARMER.

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